


Junior League Tea Room Spring Menu

Wednesday, February 3, 2021 – Saturday, May 29, 2021






Welcome to the Junior League of Houston Tea Room! On behalf of our volunteers, thank you for supporting the League's mission of promoting voluntarism, developing the potential of women, and improving communities through the effective action and leadership of trained volunteers. Since 1925, the Tea Room has been a training ground for Junior League volunteers to learn and practice the discipline of service that is so critical to our mission. This year in particular has presented our community and our world with unprecedented times and unexpected challenges. As we continue to navigate a path forward, the mission of the Junior League has never been more vital to our city. We are proud to continue serving the Houston community with critical volunteer support and direct financial contributions to our community projects, community assistance grants and innovative community collaborations.

Whether you are a longtime Tea Room patron member or a guest in the Tea Room today, you are directly supporting the Junior League's commitment to "Building A Better Community." Your patronage in support of the League's mission enables us to continue to forge forward to serve those most in need during this unique time in our history. We are truly grateful for your continued support of the Junior League of Houston!





Rachel Podsednik Regan, 2020 – 2021 Junior League President

Keep an eye out for the  icon throughout the menu denoting our new spring menu selections!

SOUPS AND STARTER SALADS



 Chicken Noodle Soup	Cup \$5; Bowl \$6.50
 Split Pea Soup with Croutons and Sour Cream	Cup \$5; Bowl \$6.50
 Chili with Beans	Cup \$5; Bowl \$6.50
 Arugula and Romaine Salad , Julienne Carrots, Candied Pecans, Chopped Bacon, Feta Cheese, Red Grapes and Lemon Vinaigrette	\$6.50
 Mixed Greens Salad , Red Onion, Walnuts, Blue Cheese, Tomatoes and Italian Vinaigrette	\$6.50
Choice of a Cup of Soup and Salad	\$11

ENTRÉE SALADS

  Fresh Fruit Plate	\$11.50
with Chicken Salad	\$14.50
JLH Taco Salad with Tomatoes, Sour Cream, Cheddar Cheese, Guacamole and Olives on a bed of Shredded Lettuce in a Taco Shell with a choice of:	
Vegetarian (Grilled Peppers and Onions)	\$12.50
Spicy Grilled Chicken	\$13.50
+ Beef Tenderloin	\$16
Grilled Shrimp	\$16
 Southwestern Cobb Salad , Grilled Chicken, Mixed Greens, Corn-Black Bean-Pepper Relish, Guacamole, Jack Cheese, Tomato and Chipotle Ranch Dressing	\$15
 Asian Miso Glazed Pan Seared Salmon on Baby Greens, Julienne Carrots, Bean Sprouts, Crispy Wontons, Edamame and Green Onions with Sweet Chili Vinaigrette	\$16

SOUP, SALAD, SANDWICH





Mix and match your favorites!

-  **Chicken Noodle Soup**; Caesar Salad; Grilled Muenster Cheese Sandwich on Sourdough Bread \$12
-  **Split Pea Soup with Croutons and Sour Cream**; Pasta Salad; Turkey, Basil, Spinach and Tomato Sandwich with Provolone Cheese and Roasted Red Pepper Sauce \$12

SANDWICHES

- Cup and a Half**, Choice of Soup and Half of a Mediterranean Chicken Wrap, filled with Garlic Yogurt Sauce, Chicken, Baby Spinach, Red Bell Peppers and Cucumbers, wrapped in a Flour Tortilla \$11
- ***  **Grilled Waffle Sandwich**, with Turkey, Brie, Arugula and Fig Preserves, served with Sweet Potato Fries \$13
- * + **JLH Burger** topped with Avocado, Bacon and Brie served with French Fries. \$14

ENTRÉES

-   **Grilled Seasonal Vegetable Medley** \$11
-  **Vegetable Risotto** with Asparagus, Roasted Corn, Peas, Mushrooms, Red Bell Peppers, Green Onions, topped with Parmesan Cheese \$12
- Chicken Spinach Crêpes** topped with Mushroom Sauce served with Asparagus and Broiled Tomatoes
- One Crêpe \$12.50
- Two Crêpes \$15
-  **Chicken Dijonnaise** Sauteed Chicken Breast with Creamy Dijon Mustard Sauce, served with Fingerling Potatoes and Haricot Vert \$14.50
-   **French Country Chicken** with Mushroom Sauce served with Baby Carrots and Minted Peas \$13.50
-  **Shrimp Crepes** topped with Shrimp Etouffée, served with Rice and Asparagus \$17
- **  **Beef Tips** sautéed with Garlic, Shallots and Balsamic Vinegar, topped with Crispy Kale and served with Mushroom Risotto and Grilled Zucchini \$17

EVERY FRIDAY

Crispy, Juicy Buttermilk Fried Chicken

Served with Black-Eyed Peas, Mashed Potatoes, Gravy and a Cornbread Muffin \$12

* *President's Pick*

** *Tea Room Director's Pick*

*** *Patron's Pick*

 *Heart Healthy*

 *Gluten Free*

 *Spring Seasonal Selection*

+ *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



THE JUNIOR LEAGUE OF HOUSTON, INC.
Building A Better Community

Beverage Menu

BEVERAGES

Coffee	\$2
Tea	\$2
Iced Tea	\$2
Milk	\$2
Sodas	\$2
Sparkling Water	\$2

COCKTAILS

Bloody Mary	\$7
Mimosa	\$7.50
Screwdriver	\$7
House Brands	\$7
Call Brands	\$8.50

WINE AND BEER

House Wine	
Glass	\$7
Bottle	\$30
Champagne	
Glass	\$8
Bottle	\$35
Domestic Beer	\$4
Imported Beer	\$5



THE JUNIOR LEAGUE OF HOUSTON, INC.
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Minor Leaguers' Lunch Menu

CHOOSE YOUR DRINK

Milk (Regular or Chocolate)
Apple Juice
Lemonade

CHOOSE YOUR ENTRÉE

Peanut Butter and Jelly Sandwich
Grilled Cheese
Chicken Strips

served with your choice of Fruit, Fries or Chips

CHOOSE YOUR DESSERT

Fruit Compote
Mini Brownie
Cookie
Lemon Square

\$7.50



THE JUNIOR LEAGUE OF HOUSTON, INC.
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Tea Room Dessert Menu

Crème Brulee

Individual Blackberry Crumble

Lemon Bar with Berries

Red Plum Blitz,
Sweetened Mascarpone Cheese Filled Crepe with
Red Plum Sauce

Pecan Ball

\$7.50 each

Tea Room ... To-Go

The boxed lunch options are from the Tea Room Menu and can be ordered through the cashier.

Please allow 30 minutes for preparation. Orders must be placed by 12:30 p.m.

These menu options are subject to availability.

713.871.6673

TAKE OUT FROM THE TEA ROOM

Seasonal Soups (*cup*)

Chicken Noodle Soup\$5

Split Pea Soup with Croutons and Sour Cream \$5

Chili with Beans\$5

Fresh Fruit Plate\$11.50

with Chicken Salad\$14.50

Southwestern Cobb Salad, Grilled Chicken, Mixed Greens, Corn-Black Bean-Pepper Relish,
Guacamole, Jack Cheese, Tomato and Chipotle Ranch Dressing\$15

Asian Miso Glazed Pan Seared Salmon, on Baby Greens, Julienne Carrots, Bean Sprouts,
Crispy Wontons, Edamame and Green Onions with Sweet Chili Vinaigrette \$16

Grilled Waffle Sandwich, with Turkey, Brie, Arugula and Fig Preserves,
served with Sweet Potato Fries. \$13

FRESH FROM OUR KITCHEN

Seasonal Soups (*quart*)

Chicken Noodle Soup \$10

Split Pea Soup with Croutons and Sour Cream \$10

Chili with Beans \$10

Chicken Salad

Pint \$10

Quart \$19

Mediterranean Pasta Salad

Pint\$7.50

Quart \$15

Pimento Cheese (*pint*) \$10

Roasted Red Pepper Dip (*pint*) \$5

Caesar Salad Dressing (*pint*) \$5

The Tea Room Trio\$24

A pint each of Chicken Salad, Pimento Cheese and Roasted Red Pepper Dip